



WMF 1000

User Manual EN



Focus Energy
Silber 2006

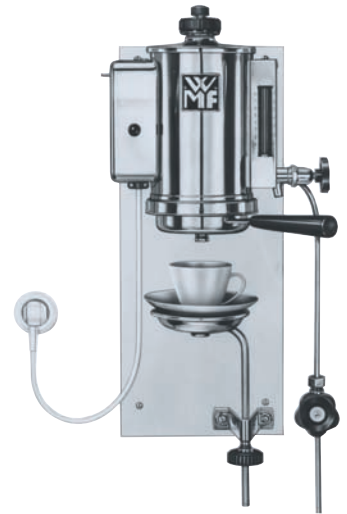
The first premium machine that brings home 125 years of coffee expertise.

WMF has been involved in the preparation of coffee since 1880. The first WMF large coffee machine dates back to 1927.

Just 30 years later, in 1955, the great victory campaign of WMF coffee machines began, when WMF brought Italian espresso to German restaurants with the first fully automatic espresso machine. This was followed by a multitude of ground-breaking innovations, which brought WMF world-wide success. WMF was then the first manufacturer to follow the fully automatic espresso with latte macchiato at the touch of a button for the restaurant trade.

The power of innovation, standard WMF quality, and many years of experience are the basis of the reputation that WMF professional machines enjoy today. Our coffee machines now provide the best quality coffee in top-quality restaurants around the world.

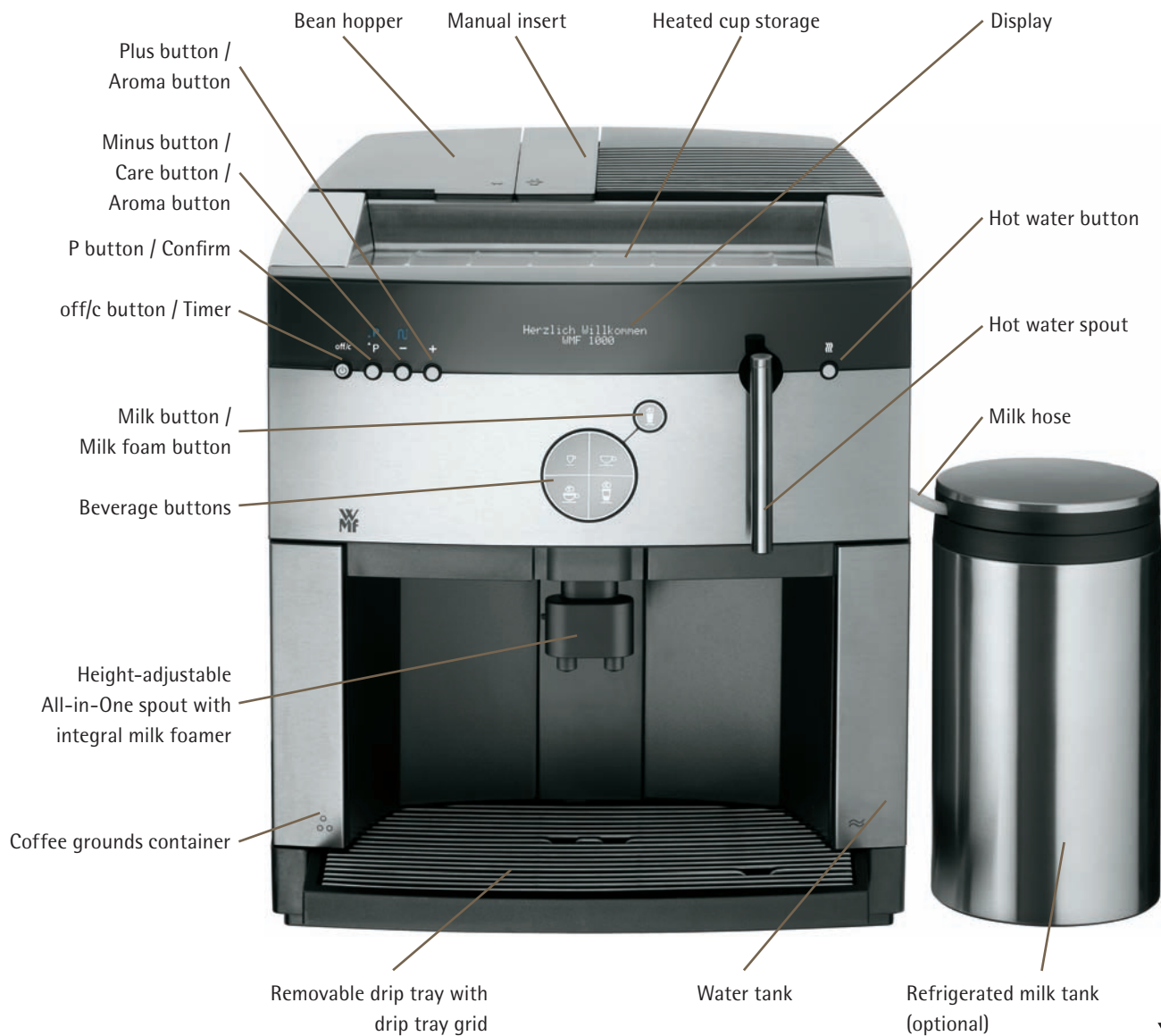
And now at home: The new WMF 1000.



*The first professional coffee machine for the home:
The WMF 1000 "Blitz" from 1954*

Introduction and General Information

Parts of the machine



The WMF 1000 is a professional, fully automatic coffee machine. The coffee machine is intended for home use and has been developed based on our experience and knowledge of high-performance coffee machines for restaurants and hotels. The WMF 1000 offers you a unique range of beverages and access to well-established technology. You will be impressed by the technical design, durability, efficiency and, first and foremost, the quality of the coffee.

The WMF 1000 fully automatically dispenses twelve fresh international specialties: Espresso, Ristretto, Café Crème, Cappuccino, Milk coffee, Latte Macchiato, Espresso Macchiato and warm milk. With the new All-In-One spout you can make two cups of cappuccino at once. It can also provide hot water to be used for tea, for example.

All beverages can be individually programmed for taste, fill level, and composition.

The display makes it easy to operate your WMF 1000, and guides you safely through each program step. The care of your WMF 1000 is very important. We have developed a completely new customer care program for rinsing the milk system. All customer care programs run completely automatically and ensure that your coffee machine is always clean and can make perfect coffee for you.

The Perfect Extraction System ensures optimal adjustment of the grinding degree.



Congratulations on the purchase of your WMF 1000 .



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Before you begin



Read this user manual before you begin dispensing coffee.
Only then can you use all of the functions, operate the machine safely and indulge yourself with a wonderful cup of coffee.

Additional components of the user manual:

- Brief manual for beverage dispensing/care

User manual signs and symbols

Hazard notices



Caution!
Risk to machine!
General hazard!



Caution!
Risk to the user!



Caution!
Hot liquid!



Caution!
Hot surface!



Warning!
Risk of electric shock!



Caution!
Danger of hand injuries!

Tips and hints



Instruction



Cross reference



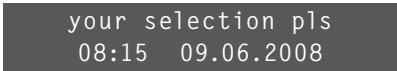
Tip



Always follow the safety instructions in the “Safety” chapter, page 60.

Ready to operate display

The descriptions in the user manual always assume that the coffee machine is ready to operate.



Glossary

Term	Declaration
•	• Listings, selection options
>	> Individual actions, individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of steps carried out automatically</i>



Start-up

Unpacking and setting up

- > Unpack coffee machine and set it up on a stable, horizontal surface



Always heed the safety instructions in the "Safety" chapter, starting on page 56.

- > Inspect the coffee machine for possible shipping damage
- > Plug the connector into a grounded outlet
- > Insert drip tray and drip tray grid



Cable compartment

Test the water hardness

- > Briefly dip a carbonate hardness test strip into water (approx. 1 second)
- > One minute later, read the degree of hardness on the colour scale of the test strip package

The water hardness is set during start-up.

Prepare the water tank

- > Lift the water tank slightly and remove from the coffee machine
- > Remove all accessories from the water tank
- > Rinse the water tank thoroughly with clear water

Do not put the water tank back into the machine yet. The milk hose must be assembled first.



Fill the water tank with drinking water

Insert the WMF water filter

The optional WMF water filter ensures the best coffee quality and protects the coffee machine from calcium deposits.



For water hardness 0–4, do not use a water filter.

- > Remove the built-in filter from the front of the water tank [1]
- > Pull up the latch on the cartridge adapter [2]
- > Place the cartridge adapter on the water spout supports from above [3]
- > Push down the latch on the cartridge adapter [3]
- > Unpack the water filter cartridge and place it on the cartridge adapter [4]



The sieve and water filter sit very securely.



Start-up program

Install the milk hose

The milk hose is already mounted on the All-in-One spout.

- For refrigerated milk, use the brown milk nozzle (installed on delivery)
- For non-refrigerated milk, use the transparent milk nozzle from the accessories box

The nozzle fits very tightly in the hose. The easiest way to remove it is to pull while twisting.

- > Move the All-in-One spout to the lowest position
- > Insert the milk hose into the guide

The milk hose must not be under tension when in the lowest position, and must not run in front of the grounds container.



Fill the water tank

- > Fill the water tank with cold tap water (max. 2.8 litres)
- > Slowly slide the water tank back into the machine



Fill the water tank only with fresh, cold water.
Never use hot water, mineral water, milk or other liquids.

Connect the milk hose to the milk

- > Place the refrigerated milk directly to the left of the machine
- > Place the milk hose with the milk nozzle on it into the milk container



The hose end with the milk nozzle should reach the bottom of the milk container.



Milk is a very sensitive food.
When handling milk, always ensure cleanliness.
Only open packs with clean hands and utensils.
Take care that no bacteria can be introduced into the milk.

Fill the coffee bean hopper

- > Lift the lid by the back side and remove it
- > Fill with coffee beans (up to 320 g)
- > Replace the lid



Once roasted coffee beans have been unpacked, they lose their aromatic components within days.

Therefore only pour as many beans into the coffee bean hopper as you expect to use in the next few days; frequent topping off is better.



Ensure that no foreign bodies land in the coffee bean hopper.

Such foreign bodies can damage the grinders of the coffee mill. This damage is not covered under the warranty.



Do not reach into the bean opening of the mill.



Each coffee machine is thoroughly tested before shipment. Therefore, coffee grounds residue may remain in the grinder. Your coffee machine is not used.



Start-up

- > Press the off/c button

The start-up program begins.

```
language: english
OK: P      change: -/+
```

- > Press the **+** button to set the desired language
- > Confirm with the P button

```
Initial settings
WMF 1000
```

The machine is switched on, the start-up program leads you through the basic settings.





The set values can be changed in the "Basic Settings" program after start-up.



▷ Settings
Page 26

Start-up program

Basic settings

- > Press the  and  buttons to set the desired values
 - > Press the P button to confirm the values and inputs
- After confirmation, the program jumps to the next point of the settings.
- The new values are saved when you exit the program.*



Time of day

Time hh:mm:ss
OK: P change: -/+

- > Set the current time here
- hh= hour (two places) mm= minutes (two places) ss= seconds (two places)
- > Press the P button to confirm the values
- After confirmation, the program jumps to the next point of the settings.
- The new values are saved when you exit the program.*



Date





date dd:mm:yyyy
OK: P change: -/+

- > Set the current date here with the  and  buttons
- dd= day (two places) mm= month (two places) yyyy = year (four places)
- > Press the P button to confirm the values
- After confirmation, the program jumps to the next point of the settings.

Water hardness

Water hardness: 13-16
OK: P change: -/+

- > Set the result of the carbonate hardness test here with the  and  buttons
 - > Confirm the value with the P button
- After confirmation, the program jumps to the next point of the settings.

	Select
P	Confirm
	Care button
	Page backward Reduce value
	Page forward Increase value
<i>The new values are saved when you exit the program.</i>	



Carbonate hardness test
▷ Accessories and spare parts
Page 68

Water filter

Water filter: No
OK: P change: -/+

- > Enter here with the **-** and **+** buttons whether you are using a tank filter (recommended for water hardness 5 °dKH and higher)
 - > Press the P button to confirm the setting
- If "water filter" is set, then the filter should be rinsed now.

place 3L container
under h.w. spout

- > Set a container with approx. 3 litres capacity under the hot water spout
- When rinsing the filter, you will hear unusual noises. This is normal. The noises will stop during the filter rinse.*
- > Fill the water tank with cold tap water
 - > Slowly slide the water tank back into the machine
- The machine now heats up.*

heating up ...

After the machine has heated up, there is a coffee system rinse. This warms up all the pipes.
After each brewing cycle, in the heating up phase and during the care programs, so-called release water runs into the drip tray.

- > Place a container for the rinse water (approx. 120 ml) under the All-in-One spout

The coffee system rinse lasts approx. 40 seconds; after this, the machine is ready to operate.

your selection pls
08:15 09.06.2008



Rinse filter:

Follow the display messages

Insert the WMF water filter

▷ Start-up

▷ Prepare the water tank

Page 8

Replace water filter

▷ Care ▷ General care programs

Page 40

↓P	Select
P	Confirm
U	Care button
-	Page backward Reduce value
+	Page forward Increase value

The new values are saved when you exit the program.

Start-up program

Start-up complete

Setup is now complete. All settings can be changed now, or at a later time.
The following setting options are available:

- Set cup size
- Beverage setting
- Basic settings
- Grinding degree setting




▷ Set grinding degree
Page 30

▷ Tips and Tricks for Perfect
Coffee Beverages
Page 50

For perfection in your preparation of coffee we have compiled a chapter of "Tips and Tricks".


Switching on and off



When switching the machine on and off, an automatic coffee system rinse starts automatically. This requires that sufficient water be in the tank at all times.

Empty the drip tray regularly, since the rinse water (approx. 120 ml) runs into the drip tray through the All-in-One spout. You can place a container under the All-in-One spout to catch the rinse water.

About the timer: Switching on and off



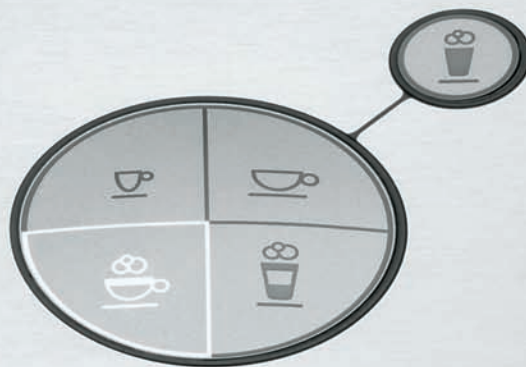
The coffee machine automatically switches itself off at a pre-set time. In this circumstance as well, the machine performs a coffee system rinse directly before switching off.

Empty the drip tray regularly, since the rinse water (approx. 120 ml) is emptied into the drip tray through the All-in-One spout. You can place a container under the All-in-One spout to catch the rinse water.



Setting automatic switch off time after
last beverage dispensing
▷ Settings ▷ Basic settings
Page 32

2x Cappuccino



Operation

This chapter explains all you need to know about simple preparation of coffee using the WMF 1000.

- Operating and lighting concept
- Preparation of coffee beverages
- Example: Prepare a cup of latte machiato
- Prepare milk and milk foam
- Dispense hot water
- All-in-One spout
- Control buttons



Always observe the safety instructions to operate the WMF 1000 safely.
▷ Safety
Page 61

Caution! Burning and scalding hazard!

- The All-in-One spout and the hot water spout can get very hot.
- The beverages dispensed and the escaping steam are very hot!
- Never touch the spouts during or directly after dispensing beverages!
- Nevertouch the beverages, rinse and cleaning water or steam during or directly after dispensing beverages!

Operating and lighting concept

The lighting system helps you with navigation. Only the buttons that can be used in the current situation are lighted.

Preparation of coffee beverages

In the centre of the WMF 1000 is a multi-function knob with four beverage buttons. Herein lie all the international coffee specialities that you can imagine. Each of the four buttons is assigned several beverages.

Beverage button overview

1x briefly	1x espresso		1x café crème	1x briefly
2x briefly	2x espresso		2x café crème	2x briefly
1x long	1x ristretto		1x mug café crème	1x long
1x briefly	1x cappuccino		1x latte macchiato	1x briefly
2x briefly	2x cappuccino		not used	
1x long	1x cafe latte		1x espresso macchiato	1x long

Example: Prepare a cup of latte machiato

Here is a step-by-step description of how to prepare a cup of latte macchiato.

This description serves as an example for the preparation of all beverages. All steps are carried out for the preparation of the other beverages according to the example.

> If necessary, adjust the height of the All-in-One spout to the height of the drinking vessel

The All-in-One spout must not be in the top position.

> Place an appropriate drinking vessel under the All-in-One spout

> Press the latte macchiato button briefly

See beverage button overview.

The beverage button lights up when pressed.

The display indicates:

1x latte macchiato

Depending on the setting, the coffee beans are ground appropriately for the selected beverage.

The preparation occurs as specified in the beverage settings.

The beverage is prepared and dispensed into the drinking vessel underneath the spout.

The ready to operate display indicates:

your selection pls
08:15 09.06.2008

Increase coffee strength for the next beverage

Before each coffee preparation, you can decide how strong you want the next coffee beverage to be.

The following coffee strengths are available:

- **Mild** (approximately 15% weaker than the saved setting)
- **Normal** (corresponds to your setting)
- **Strong** (approximately 15% weaker than the saved setting)

> Place an appropriate drinking vessel under the All-in-One spout

> Select the desired coffee strength with the **-** and **+** buttons

> Select the beverage

The beverage button selected lights up and the beverage name is indicated on the display.

The selected beverage is prepared.



You can cancel the current beverage dispensing. Press the off/c button



Adjusting the height

▷ Operation ▷ WMF All-in-One spout
Page 21

Coffee preparation using the manual insert

▷ Operation ▷ Prepare coffee beverages
Page 16

▷ Operation ▷ Prepare milk and milk foam
Page 19

Dispense milk:

The All-in-One spout is at the top position.

Dispense milk foam:

The All-in-One spout is not at the top position.

If a beverage is selected and the All-in-One spout is not in the appropriate position, then a reminder is shown on the display.



▷ Operation ▷ Preparing beverages
Page 16

▷ Bedienen

▷ Cancel beverage preparation
Page 20

Operation

Coffee preparation using the manual insert

In addition to the coffee bean hopper, you can use the manual insert to make second type of coffee, such as decaffeinated coffee.

- > Place an appropriate container under the All-in-One spout
- > Remove the lid of the manual insert

The display instructs:

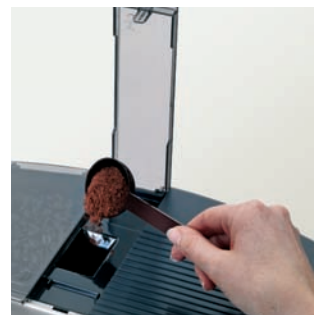
insert coff. grounds
select beverage

- > Place the ground coffee for one brewing cycle in the manual insert
- > Close the lid
- > Select the beverage with the beverage buttons (one cup)

This procedure can be cancelled with the off/c button.



Always use ground coffee for the manual insert (max. 15 g per preparation).
The coffee machine gets soiled inside if too much ground coffee is put in at once.
Do not use water-soluble, freeze-dried instant coffee.
Each brewing cycle using the manual insert is measured separately.
Coffee ground too fine can cause malfunctions.



Cleaning the brewing unit
▷ Care ▷ Manual cleaning
Page 46

Preparing milk and milk foam

At the touch of a button, the WMF 1000 also dispenses hot milk and milk foam.

press briefly

1 cup milk

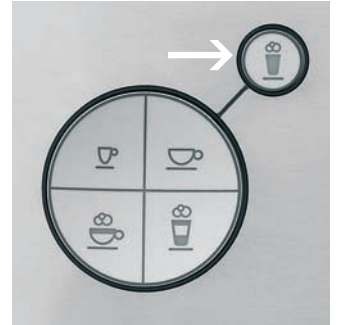
All-in-One spout in the top position

press and hold

Milk foam on request

All-in-One spout not all the way to the top

If a beverage is selected and the All-in-One spout is not in the appropriate position, then a reminder is shown on the display. See WMF All-in-One spout, page 21.



Milk or milk foam can drip out a bit after dispensing. It is best to leave the cup under the All-in-One spout briefly after dispensing, or to place a small catch basin under the spout.

Cup of warm milk

The All-in-One spout must be in the top position.

- > Place an appropriate drinking vessel under the All-in-One spout
- > Press the milk button 1x briefly

- Cup of Milk: brown milk nozzle
- non-refrigerated milk: transparent milk nozzle



Another press of the milk button ends dispensing prematurely.

After dispensing milk, the All-in-One spout should be slid downward slightly. The display prompts for this.

Milk foam

The All-in-One spout must not be in the top position.

- > Place an appropriate drinking vessel under the All-in-One spout
- > Press and hold the milk button

Milk foam is dispensed as long as the button is pressed.



▷ Settings ▷ Cup size (Cup volumes)
Page 26

Dispensing hot water

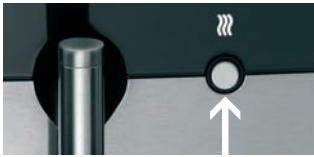
With the hot water function, you can dispense hot water, for instance for tea.

press briefly

1 glass hot water

press and hold

Hot water on request



Hot water button

Glass of hot water

- > Place a suitable glass under the hot water spout
- > Press the hot water button 1x briefly



Another press of the hot water button ends dispensing prematurely.



▷ Settings ▷ Cup size (Cup volumes)
Page 26

Dispensing any quantity of hot water

- > Place a suitable glass under the hot water spout
- > Press the hot water button until the desired quantity has been dispensed

General beverage preparation

20



Caution! Burning and scalding hazard.

- The All-in-One spout and the hot water spout can get very hot.
- The beverages dispensed and the escaping steam are very hot.
- Never touch the spouts during or directly after dispensing beverages.
- Never touch the beverages, rinse and cleaning water or steam during or directly after dispensing beverages.

Cancel beverage preparation

You can cancel the current beverage being dispensed.

- > Press the off/c button

For beverages with more than one component, such as coffee and milk:

For beverages with several components, active dispensing can be interrupted. The next component will continue to be dispensed.

- > Press the beverage button again

WMF All-in-One spout

The WMF 1000 is fitted with a unique system that has been standard in our professional machines for many years: The All-in-One spout. It dispenses coffee and milk foam simultaneously, with variable height adjustment so that you can place anything from an espresso cup to a latte macchiato glass beneath it.

The adjustment height ranges from 67-135 mm.

The double milk foamer lets you prepare 2 portions of cappuccino at once: perfect coffee for two.

Adjusting the height

- > Hold the All-in-One spout firmly between your thumb and forefinger and move it to the desired height

Milk position of WMF All-in-One spout

Milk is dispensed at the top position of the All-in-One spout.

The top position is intended solely for milk dispensing.

If the All-in-One spout is not at the top position when milk is selected:

The following messages are displayed alternately:

1x cup milk
Raise spout to top

1x cup milk
confirm beverage

- > Slide the All-in-One spout all the way to the top
- > Press the flashing milk button again briefly

After dispensing milk, the All-in-One spout should be slid downward slightly. The display prompts for this.

Milk foam position of WMF All-in-one spout

Milk foam is dispensed at all positions of the All-in-One spout, except the top position.

This also applies to coffee beverages that contain milk foam.

If the All-in-One spout is in the top position when milk foam, or coffee beverages that contain milk foam, are selected:

The following messages are displayed alternately:

1x Latte Macchiato
Lower the spout

1x Latte Macchiato
confirm beverage

- > Slide the All-in-One spout downward slightly
- > Press the desired beverage button again



Control buttons

So that you will be delighted not only by the especially good taste of the coffee, but also by the elegant design of the machine, we decided to rely on a small number of multi-function buttons for operation.

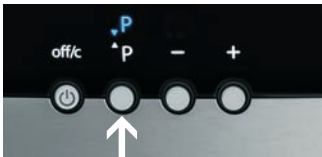
off/c button

- Switching on
- Switching off
- Cancel
- Timer operation



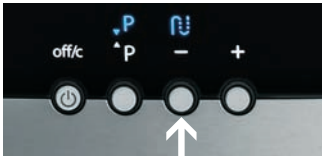
Program button/P button

- Introduction to settings
- Confirm a selection



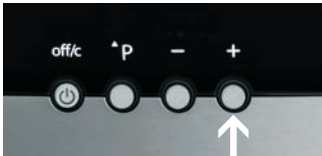
Minus button/Aroma button/Care button

- Browse back through the programs with minus
- Reduce coffee strength for the next beverage
- Select the care programs



Plus button/Aroma button

- Browse forward with Plus
- Increase coffee strength for the next beverage



↓P	Select
P	Confirm
⌂	Care button
-	Page backward Reduce value
+	Page forward Increase value

The new values are saved when you exit the program.

Switching the coffee machine on and off

Switching on

- > Press the off/c button

The welcome display appears, then the coffee machine heats up.

WELCOME
WMF 1000

heating up ...

- > Place a container for the rinse water (approx. 120 ml) under the All-in-One spout

After the machine is heated up, there is a coffee system rinse. This rinse warms up all the pipes.

The coffee system rinse lasts approx. 40 seconds; after this, the machine is ready to operate.

your selection pls
08:15 09.06.2008

The ready to operate display appears.



Time from switching on until readiness state approx. 4 min.

Switching off

- > Press the off/c button for approx. 2 seconds

- > Place a container for the rinse water (approx. 120 ml) under the All-in-One spout

If beverages with milk, such as latte macchiato, were prepared, then you will be asked to perform a milk system rinse before the coffee machine switches off.

A coffee system rinse begins after that. Follow the display messages.

The machine switches off.



Milk system rinse
WMF Connect & Clean
▷ Care ▷ General care programs
Page 36

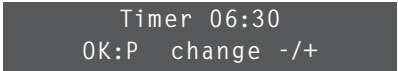
Switching the coffee machine on and off with the timer

Setting the automatic switch on time

To use the timer, the basic setting "Automatic switch on time" must first be set to active.

Set automatic switch on time to active
▷ Settings ▷ Basic Setting
Page 32

- > To switch off the machine with the timer, press the off/c button briefly



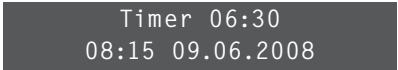
If the machine is not operated within one hour after automatic switch on, it switches off.

- > Use the **-** and **+** buttons to set the switch on time
- > Confirm with the P button

The machine rinses and then goes into Timer operation. The display indicates the switch on time set, the current time and the date.

The machine switches on automatically at the set time.

Display timer operation



The display of time and date can be hidden.
▷ Settings ▷ Basic settings
Page 32

Manual switch on for timer operation

- > Press the off/c button briefly

In timer operation, the machine switches on again immediately before the automatic set time.

Manual switch off for timer operation

- > Press the off/c button for > 2 seconds

The machine switches off and the timer is no longer active.



Settings

The **Cup size** setting allows you to select the cup volume for your coffee specialties, just as simply as with WMF professional machines. When you do this, the coffee machine adjusts the recipe quantities to the new cup volume, so that you still receive the same coffee taste. You can of course use the **Beverage settings** to vary the recipe individually.

The **Basic settings** are the settings for the operation and display of the coffee machine.
The **Counters** give you information about the number of beverages that have been prepared.

Cup size (Cup volumes)

The WMF 1000 allows you to make easy individual adjustments to the cup volume to suit the cup sizes.
The essential point is that: the recipe remains unchanged.

- > Press the P button for > 2 seconds

select program
browse: -/+


- > Use the **+** button to browse to Display

cup size
OK: P browse: -/+

All beverage volumes are matched to the WMF Coffee Lounge cups.

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- > Select the cup size with the P button
- > Select the beverage for which the cup volume should be adjusted to the cup size

1x briefly	1 x espresso		1x café crème	1x briefly
2x briefly	2x espresso		2x café crème	2x briefly
1x long	1x ristretto		1x mug café crème	1x long
1x briefly	1x cappuccino		1x latte macchiato	1x briefly
2x briefly	2x cappuccino		no setting	
1x long	1x milk coffee		1x espresso macchiato	1x long

- > Set the desired cup volume with the **-** and **+** buttons
- The cup volume is displayed in %. 100 % corresponds to the beverage setting.*

> If necessary the new setting can be tested with a dispensing test

```
cup volume: 100%
OK: P   Test:bev.btn.
```

The taste and the composition of the beverage remains the same; only the volume is changed to your wishes and to match the cup size.

> As soon as the cup volume is set as desired, confirm the new value with the P button



Technical Data
▷ Technical Data
Page 69

Beverage settings

Here you can adjust the recipes of your coffee specialties according to your personal tastes.

The following settings are available:


- Water volume
- Coffee strength
- *Milk volume
- *Sequence of dispensing of milk and coffee
- Pre-brew (aroma development)

** Option only available for beverages with milk*

Call up the beverage settings






> Press the P button for > 2 seconds

```
select program
browse: -/+
```

> Use the  button to browse through to

```
beverage settings
OK: P   change: -/+
```

> Select the beverage setting program by pressing the P button

	Select
	Confirm
	Care button
	Page backward Reduce value
	Page forward Increase value
The new values are saved when you exit the program.	

Settings

> Select the beverage for which the taste and composition should be changed

1x briefly


2x briefly

1x long

1 x espresso

no setting

1x ristretto



1x briefly

2x briefly

1x long

1x cappuccino

no setting

1x milk coffee

1x briefly

2x briefly

1x long

1x café crème

no setting

1x mug café crème

1x briefly


2x briefly

1x long

1x latte macchiato

no setting

1x espresso macchiato



For "2x briefly" beverages, no setting is necessary; the beverage settings always correspond to twice the amount as for a "1x briefly" beverage.

Water volume

water volume: 35ml

OK: P change: -/+

> Example: press the **+** button until the water volume is increased to 37 ml

water volume: 37ml

OK: P Test:bev.btn.

- You can start a dispensing test with the new values at any time.
- > Place an appropriate drinking vessel under the All-in-One spout
 - > Press the beverage button again
 - > Test the beverage

If the beverage is to your taste:

> Confirm the setting with the P button

water volume: 37ml

OK: P change: -/+

Coffee strength

```
cof. strng: 100% 5,1s
OK: P  change: -/+
```

The grinding quantity varies depending on the grinding degree setting, the type of coffee used, the humidity and various other factors. The factory setting for Espresso is about 8 grams. Determine the desired coffee strength with a dispensing test.

Milk volume:

In seconds, only for beverages containing milk

```
milk volume: 14 sec.
OK: P  change: -/+
```

The milk volume depends on the milk used, the milk temperature and the milk nozzle selected. Determine the desired volume with a dispensing test.

Sequence of dispensing of milk and coffee

First milk then coffee/First coffee then milk/Milk and coffee together.


```
sequence: coffee-milk
OK: P  change: -/+
```

Pre-brew

Aroma development






```
pre-brew: on
OK: P  change: -/+
```

Pre-brew: Before brewing, the ground coffee is wetted with hot water. This causes the coffee grounds to swell up and the aroma of many types of coffee to develop.



Test: Each setting can be tested during setting.

The settings are adjusted in relation to the factory setting.

	Select
	Confirm
	Care button
	Page backward Reduce value
	Page forward Increase value
The new values are saved when you exit the program.	

The setting for the sequence of beverage dispensing is only offered for beverages with milk components.



The pre-brew function is set to "on" at the factory for all coffee beverages except café crème.

"Step by step" instructions
settings and testing
▷ Water volume
Page 28

Grinding degree setting

Together with the quantity of ground coffee, the grinding degree influences the "richness" of the coffee, and the formation and persistence of the crème. The finer the coffee is ground, the more strongly its contents are released into the coffee. Adjust the grinding degree using the **WMF Perfect Extraction system** so that it is optimal for the type of coffee used.

The Perfect Extraction System is for the preparation of beverage specialities containing espresso.

For café crème we recommend testing the flavour after setting.

	Select
	Confirm
	Care button
	Page backward Reduce value
	Page forward Increase value

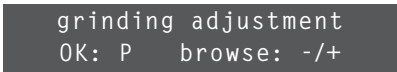
The new values are saved when you exit the program.

Check the grinding degree using the WMF Perfect Extraction System

> Briefly press the P button



> Use the button to browse through to

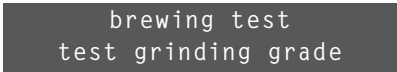


- > Place a collecting vessel underneath for the coffee system rinse to follow
- > Select the grinding degree program with the P button

An automatic coffee system rinse starts.

A brewing test begins immediately thereafter.

> Place an appropriate drinking vessel under the All-in-One spout



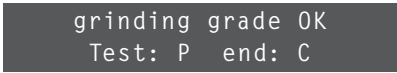
The brewing pressure is shown in the form of a bar diagram during the brewing test.

- Low brewing pressure → coarse grinding degree → milder aroma
- High brewing pressure → fine grinding degree → stronger aroma



After a few seconds, the grinding degree setting is shown in the display:

Grinding degree OK



- The brewing pressure is within the optimum range. No further adjustment is necessary. The grinding degree can be adjusted as needed.
- > Press off/c to end grinding degree setting



grinding too coarse

Signs: The coffee flows too fast, the cr me is too light and has too little body, the aroma is flat.

grinding too coarse
Test: P end: C

- > Turn the multitool one rotation clockwise to set the grinding degree finer

Test the new grinding degree setting

- > Place an appropriate drinking vessel under the All-in-One spout
- > Press the P button briefly

Two new brewing tests automatically start, one after the other

The brewing pressure is shown in the form of a bar diagram during the brewing test.

- Low brewing pressure → coarse grinding degree → milder aroma
- High brewing pressure → fine grinding degree → stronger aroma

min. press. max.
■■■■■■■■

After a few seconds, the grinding degree setting is shown in the display:

- > Press off/c to end grinding degree setting

Grinding degree too fine?

Signs: The dispensing stream is interrupted, and/or flow fault.→ the ground coffee is stopping up the brewing sieve.

grinding too fine?
Test: P end: C

- > Turn the multitool one rotation anticlockwise to set the grinding degree coarser
- > Test the new grinding degree setting (see above)
- > Press off/c to end grinding degree setting

Set the grinding degree

Use the multitool supplied in the accessories box.

- > Place the multitool into the grinding degree adjustment on the left side of the coffee machine
- > Adjust the grinding degree by one rotation

- Grinding should be finer: turn clockwise
- Grinding should be coarser: turn anticlockwise



- Never adjust more than one rotation finer at a time.
- Do not overwind the stop with force.



▷ Set grinding degree
Page 31



Display brewing pressure bar diagram
Page 30



▷ Set grinding degree
Page 31

Set coffee strength
▷ Settings ▷ Beverage settings
Page 27



Basic settings

- Language*
- Time*
- Date*
- Date/Time
- Switch on time
- Switch off time
- Water hardness*
- Water filter*
- Brewing temperature
- Factory settings

For a description of the basic settings marked with *, see the "Start-up" chapter.

> Press the P button for > 2 seconds

```
select program
browse: -/+
```

> Use the **+** button to browse through to

```
basic settings
OK: P  browse: -/+
```

> Select the basic settings program by pressing the P button

Date/time

Display of current date and time on the display.

```
date/time: on
OK: P  change: -/+
```

You can switch the display of the current date and time on and off here.

Automatic switch on time

```
switch on time: on
OK: P  change: -/+
```

You can switch the automatic switch on time for the coffee machine on or off; by doing this, you activate the possibility of timer operation.



Description of the other basic settings

▷ Start-up

Page 12



▷ Settings ▷ Switching the coffee machine on and off in timer operation

Page 24

Switch off time (in minutes after the last beverage preparation)

switch off time: 60min
OK: P change: -/+

Here you can set how many minutes after the last beverage preparation the coffee machine should switch off automatically.

Brewing temperature

brewing temperature: 92°
OK: P change: -/+

You can set the temperature of the brewing water here.
The default is 92 °.

Factory settings (yes/no)

factory sett.: No
OK: P change: -/+

If you select "yes", all basic settings and all beverage settings are reset to the factory settings.

Caution!
If timer operation is activated, the machine switches on again at the set switch on time.



▷ Tips and Tricks for Perfect Coffee Beverages ▷ Brewing temperature
Page 50

Caution!
All individual settings are lost if you reset to the factory settings.

Read counters

counters
OK: P browse: -/+

You can display the number of beverages prepared here.
> Use the **+** button to browse through the individual beverages
Example of espresso:

espresso 269
OK: P browse: -/+

As soon as all beverages have been displayed or the off/c button has been pressed, the message appears:

reset all counters
No: off/c Yes: P

▼P	Select
P	Confirm
U	Care button
-	Page backward Reduce value
+	Page forward Increase value
The new values are saved when you exit the program.	

Keep counter settings:

> Press off/c button

Delete all counters:

> Press the P button





Schlauch aufstecken
Start: Pflegetaste



off/c



WMF

Care

The care of your WMF 1000 is very important, not least so that your coffee is always prepared perfectly.

The display notifies you as soon as the WMF 1000 must be rinsed, cleaned or descaled.

The unique **Milk system rinse WMF Connect & Clean** provides you with a very easy to maintain cleaning system for beverages with milk components.

Care overview

Care programs:

- Warm-up rinse/Coffee system rinsing
- Milk system rinse WMF Connect & Clean
- Cleaning the machine - Cleaning program
- Replace water filter
- Descale machine



▷ General care programs
Page 36

Manual cleaning:

- Cleaning the milk system
- Cleaning the brewing unit
- Cleaning the coffee grounds container
- Cleaning the water tank
- Cleaning the drip tray
- Cleaning the bean hopper
- Cleaning the machine casing



▷ Manual cleaning
Page 44

General care programs

The automatic coffee system rinse requires that sufficient water be in the tank at all times.

The rinse water (min. 120 ml) is caught in the drip tray. Empty the drip tray regularly or place a container under the All-in-One spout during the rinse.

After each brewing cycle, in the heating up phase and during the care programs, so-called release water runs into the drip tray. This rinses any remaining coffee from the pipes. This is a completely normal procedure and not an error in the coffee machine.



Run the care program regularly, and without delay when the request to do so appears in the display. WMF assumes no liability for damage due to lack of cleaning or descaling or due to the use of other cleaning or descaling agents than those provided by WMF. All guarantee and warranty claims are then void..



Cleaning and descaling agents are irritants and during execution of the programs, they become very hot. Avoid any contact with these liquids. The plastic parts of the coffee machine, with the exception of the water tank, must not come into contact with the descaling agent.

Heed the instructions on the packaging and in the Safety chapter.

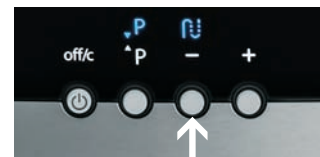
Call up the care programs

To select the care programs without a previous request on the display:

- > Briefly press the P button

```
select care program
browse: Care button
```

- > Use the care button to browse to the desired program
- > Select the displayed program with the P button



Warm-up rinse/Coffee system rinse

The coffee system rinse is automatically performed when the machine is switched on or off.
A warm-up rinse can be called up on demand.

```
warm up rinsing
OK: P  browse: Care btn.
```

- > Place an appropriate container under the All-in-One spout
- > Issue the request with the P button
- > Start the rinse with the care button

The pipes of the coffee machine are rinsed with hot water.

Hot rinse water is emptied through the All-in-One spout.

After the rinse, the ready to operate display appears.

```
your selection pls
08:15  09.06.2008
```

WMF Connect & Clean milk system rinse

The WMF Connect & Clean milk system rinse is unique world-wide; it allows you to easily maintain perfectly clean systems for beverages with milk components and thus maintain consistently enjoyable coffee.

- > Slide the All-in-One spout to the top position

```
milk system rinsing
OK: P  browse: Care btn.
```

- > Select the displayed program with the P button

The display reports the individual activities that must be done before the rinse.

If the All-in-One spout is not at the top position, then the display requests that the All-in-One spout be moved all the way to the top.

- > Place an appropriate container under the All-in-One spout

```
connect hose
Start: Care button
```

- > Wipe off the outside of the milk hose with a clean, damp cloth
- > Place the milk hose with the milk nozzle on the hot water spout and turn it clockwise to the stop
- > Start the rinse with the care button

Milk system rinse time approx. 30 seconds



Place the milk hose on the hot water spout and turn it clockwise to the stop.

Care

The coffee machine's milk system is rinsed with hot water.
Hot rinse water is emptied through the All-in-One spout.

The display prompts:

lower spout into
beverage position

> Slide the All-in-One spout downward, out of the top position

The display indicates:

your selection pls
08:15 09.06.2008

> Turn the milk hose anticlockwise, disconnecting it from the hot water spout



After the rinse, some hot water remains in the milk hose. Hold the open end of the milk hose over the drip tray so that the remaining rinse water can run out.



Manual milk system cleaning
▷ Care ▷ Manual cleaning
Page 44



If beverages with milk were prepared, after 20 minutes or at the latest when switching off, the machine automatically requests a milk system rinse. This results in steam being dispensed briefly.
Confirm and perform the milk system rinse with the P button.
The All-in-One spout is cleaned by a pulse of steam at the same time.
The milk rinse can be delayed with the off/c button.

Cleaning the machine - Cleaning program



Perform the cleaning program weekly. The machine now heats up.
For further information on the cleaning interval, see page 39.



Do not drink the cleaning solution that comes out of the spout during cleaning.

machine cleaning
OK: P browse: Care btn.

- > Confirm machine cleaning with the P button
- > Follow the individual steps on the display



Start the care program without request
▷ Care ▷ General care programs
Page 36
The cleaning program takes 5 minutes.

drip tray cleaning

refill water tank

place 3L container
under spout

- > Place an appropriate container (min. 3 litres) under the All-in-One spout

insert tablet into
coffee grounds slot

- > Add a cleaning tablet together with the yellow sponge and close the lid

start: care button

- > Press the care button

The cleaning program starts.

A countdown timer shows how much longer the cleaning program will last.

cleaning in progress
time remain: 5min.

After 5 minutes, the machine cleaning ends.

The display calls for a manual milk system cleaning. The display is cleared after the first beverage is dispensed.



After 230 brewing cycles or 7 days, the request for machine cleaning appears on the display. The cleaning can be put off with the off/c button. Cleaning must take place within the next 50 brew cycles, however, at the latest, the next day. Otherwise, beverage dispensing will be blocked. The block will be cleared after a cleaning. The cleaning interval is increased for less than 25 brewing cycles per week. The next cleaning is due after 14 days.



Set the cleaning for a specific time

You can manually set the cleaning once for a desired day, for example, Sunday evening. From then on, each week on Sunday, the cleaning prompt will be displayed.



A cleaning tablet consists of a white tablet and a yellow sponge.

Replace water filter

filter exchange
OK: P browse: Care btn.

- > Confirm with the P button

remove water tank

remove old filter
place new filter

- > Remove the old filter
- > Insert new filter
- > Refill water tank
- > After the change confirm with the P button

filter rinsing

place 3L container
under h.w. spout

- > Place a 3 litre container under the hot water spout
- > Start the filter rinse with the care button

rinsing filter ...
time remain: 4min.

When rinsing the filter, you will hear unusual noises. This is normal. The noises will end during the filter rinse. During further operation, everything will sound normal again.

After the rinse, the ready to operate display appears.

your selection pls
08:15 09.06.2008



Replace water filter
Insert the WMF water filter
▷ Start-up
▷ Prepare the water tank
Page 9



Depending on the water hardness and the water flow, but after 3 months at the latest, the request appears to change the water filter. The filter change can be delayed by pressing the off/c button.

Descale coffee machine



Do not drink the descaling solution that comes out of the spout during descaling.

- > Remove the milk foamer
- > Remove the red security seal from the milk nozzle by pressing lightly with your forefinger [1] [2] [3]



Remove milk foamer

▷ Cleaning the milk system
Page 44

The red seal on the milk nozzle must be removed for descaling.

If the red seal is not removed, it can fall into the catch basin during descaling.

Call up the care programs

▷ Care ▷ General care programs
Page 36



Total duration of descaling approx. 37 minutes. The procedure may not be interrupted.

machine descaling
OK: P browse: Care btn.

- > Press the P button
- > Empty the drip tray
- > Remove the water tank from the coffee machine
- > Remove the filter cartridge if a water filter is used
- > Pour a whole bottle of WMF liquid descaling agent (750 ml) into the water tank
- > Fill the water tank with water and close the lid
- > Place an appropriate container (min. 3 litres) under the All-in-One spout
- > Place another container (minimum 1 litre) under the hot water spout
- > Start the descaling with the care button

The descaling begins.



Place container underneath

Tip: Instead of two containers, you can use a sufficiently large container which fits under both spouts.

Care

A countdown timer shows how much longer the descaling will take.

descaling ...
time remain: 37 min.

After approx. 30 minutes, the following displays appear:

empty water tank
OK: care button

> Empty the water tank and rinse thoroughly with clear water



The remaining descaling solution must be emptied from the tank so that the coffee machine can then be rinsed with clear water and no descaling solution remains in the coffee machine.



If the descaling operation is automatically interrupted, press the off/c button.
Descaling is then continued.

> Confirm with the P button

refill water tank
OK: P

- > Fill the water tank with cold tap water
- > Slowly slide the water tank back into the machine
- > Press the P button to continue descaling

descaling ...
time remain: 1 min.

- > Replace the filter cartridge
- > Thoroughly clean the red milk nozzle security seal
- > Replace the red security seal on the milk nozzle [4] [5] [6]
- > Check that the security seal is properly seated



- > Insert the milk foamer
- > Fill up the water tank and replace it

The machine now heats up. Steam and condensed water will escape during this process.



The water hardness, the water flow and whether a tank filter is used determine the schedule for descaling. This time is calculated by the WMF 1000, and a request for descaling appears. Descaling can be delayed by pressing the off/c button; however, it must be carried out within the next 50 brew cycles. Otherwise, beverage dispensing will be blocked. The blocking will be cleared after a descaling.



Call up care programs without request

Call up care programs

▷ Care ▷ General care programs

Page 36

Immediately following descaling, you will be prompted to clean the machine.

Cleaning the machine - Cleaning program

▷ Care ▷ General care programs

Page 38

Manual cleaning



All parts of the milk system must be cleaned thoroughly at least once a week.

The milk system consists of:

- All-in-One spout
- milk hose
- milk nozzle

Cleaning the milk system

All parts of the milk system must be cleaned thoroughly at least once a week.

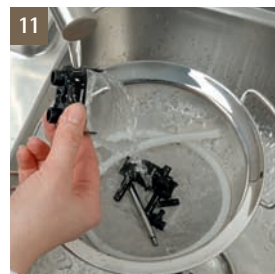
- > Remove the water tank from the coffee machine [1]
- > Remove the hose from the milk container and the guide [2] [3]
- > Slide the All-in-One spout upward [4]



- > Operate the release on the back of the All-in-One spout [5]
- > Pull down on milk foamer and remove [5] [6]
- > Remove the milk hose from the milk foamer [7]
- > Remove the milk nozzle from the milk hose
- > Twist out the air intake pipe [7]
- > Unscrew the black cap from the air intake pipe [7]
- > Separate the upper and lower parts of the milk foamer. To do this, press the milk foamer against a hard surface, with the spout pointing downward. [8]



- > Stir one measuring cap of WMF milk system cleaner into 200ml lukewarm water in a container
- > Place all parts of the milk system [9] in the cleaning solution for 5 hours or overnight [10]
- > Then rinse all parts thoroughly with running warm water [11]



With the brushes included with the machine, you can clean the narrow beverage spouts optimally.



*Accessories and Spare parts
Page 68*

- > Assemble the top and bottom parts of the milk foamer
- > Screw the black cap onto the air intake pipe
- > Insert the air intake pipe into the foamer and screw into place
- > Insert the milk nozzle into the milk hose
- > Stick the milk hose onto the milk foamer [12]
- > Insert the milk foamer from the bottom, and latch it in place [13] [14] [15]



- > Move the All-in-One spout to the lowest position [16]
- > Insert the milk hose into the guide [17] [18]
- > Replace the water tank 19]



Cleaning the brewing unit



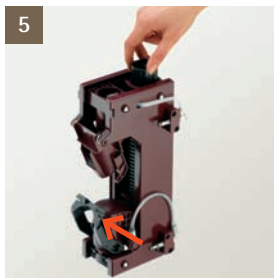
Caution! Burn hazard!
The brewing unit must cool off before cleaning
Clean the brewing unit at least once a week

- > Switch off the coffee machine with the off/c button and unplug the power cord
- > Open the side doors on the right [1]
- > Press the handle (marked "PRESS") firmly downwards and pull the brewing unit out of the coffee machine until it stops [2]
- > Tip the brewing unit slightly forwards and remove it upwards [3]



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- > Remove the tray for coffee grounds under the brewing unit and clean it with hot water [4]
Use the multitool from the accessories.
- > Unscrew the thread on the brewing unit head with the multitool, turning anticlockwise until the scraper folds out [5]
- > Tip the insertion unit approx. 45 degrees upwards until the brewing filter is visible [6]



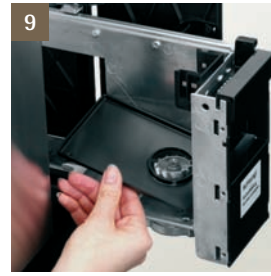
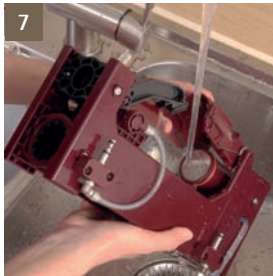
Multitool

- > Clean the brewing filter under running water or with a cloth [7]
- > Rinse the brewing unit under running water [7]



Never clean the brewing unit in a dishwasher and never use any cleaner additives.

- > Dry the brewing unit with a cloth. Allow to dry completely before replacing in the coffee machine.
- > Remove coffee grounds in the chute with a vacuum cleaner [8]
- > Screw the brewing unit back on clockwise using the multitool
- > Replace the tray for coffee grounds [9]



Replace the brewing unit after it has been dried.

- > Insert the brewing unit and push it firmly back into the housing until the handle (marked "PRESS") snaps in clearly and is level again [10]
- > Close the side door



If the brewing unit cannot be inserted completely:
Turn thread on the brewing unit head slightly to the left or right with the multitool until the brewing unit slides into the guide. Never use force!

General cleaning



Never clean the water tank, drip tray or the coffee grounds container in the dishwasher!

Cleaning the coffee grounds container

- > Empty the coffee grounds container and rinse with water
- > Thoroughly dry the coffee grounds container and replace it

Cleaning the water tank

- > Empty the water tank
- > Remove the filter cartridge and the adapter (if a filter is used)
- > Remove debris in the tank and on the adapter with a scrub brush
- > Rinse the water tank with water
- > Check for smooth running of the float (red plastic part) in the guide
- > Replace the water tank

The All-in-One spout must be in the lowest position and the milk hose must not sit in front of the water tank.



Heavy calcium deposits can be removed with the WMF descaling agent. After descaling, rinse the water tank thoroughly in order to remove the descaling debris.

Clean the drip tray and drip tray grid

- > Empty the drip tray and drip tray grid and rinse with water
- > Replace the drip tray and drip tray grid

Cleaning the bean hopper

- > Switch off the machine, unplug the power cord
- > Wipe out the bean hopper using a dry, lint-free cloth

Machine casing cleaning/front panel cleaning

- > Switch off the machine, unplug the power cord
- > Clean the housing with a damp cloth



It is best to clean the stainless steel front and the side parts using the WMF stainless steel cleaning cloth from the specialty shop.





Tips and Tricks for Perfect Coffee Beverages

Water quality

Water quality is extremely important for preparing your coffee specialties. Excessive lime and chlorine will adversely affect the aroma. Prevent this by using the WMF water filter. Descaling also protects your WMF 1000 from scale deposits.

Warm-up rinse

Run a warm-up rinse on the machine after switching on and after pauses in use. This brings the WMF 1000! up to its ideal operating temperature.

For a good espresso it is particularly important that it is hot.

Cup preheating

Your cups are pre-warmed on the cup storage tray, which is passively heated by the boiler. Your espresso and all other drinks will stay hot longer.

We also recommend pre-warming them quickly with a little hot water.

The right cups

Use espresso cups of thick porcelain, which retain the pre-warm heat better. Their maximum capacity is 60 ml - but they should only ever be filled two-thirds full - and they are tapered. If the cups are too large, they allow the espresso to cool down too quickly at the surface.

Programming the taste of the coffee

Program the coffee strength and the amounts of water and milk individually to your taste for each coffee specialty.

Pre-brewing

The pre-brew function is set at the factory for all coffee specialties except café crème.

Activate this setting for café crème, too, if you prefer a stronger coffee aroma. If your espresso is too bitter, then deactivate this function.

Brewing temperature

The brewing temperature is factory-set to 92°, which is ideal for coffee with 100% Arabica beans. If you are using coffee with a proportion of Robusta beans, a reduction in brewing temperature to no less than 88° is recommended.

Too high a brewing temperature can "burn" the coffee, causing it to taste bitter.

WMF Perfect Extraction system

Together with the quantity of ground coffee, the grinding degree influences the generation of the "body" or "richness" of the coffee, and the formation and persistence of the crème. The finer the coffee is ground, the more strongly its contents are released into the coffee. Adjust the grinding degree using the WMF Perfect Extraction System so that it is optimal for the type of coffee used.

Quantity of coffee beans

Once roasted coffee beans have been unpacked, they lose their aromatic components within days. Therefore only pour as many beans into the coffee bean hopper as you expect to use in the next few days; frequent topping off is better.

Storage

For best preservation of the aroma, seal your coffee well and store it: in a cool dry place, free of odours, since dampness and oxygen are the number one aroma killers.

Varieties of coffee

Coffee is assessed by its qualities such as acidity, aroma, body and fragrance. 100% Arabica guarantees top quality. In the end, the choice of top-quality coffee that comes to your breakfast table is a matter of your individual taste.

Types of milk

Milk foam comprises the protein elements in the milk. A high protein content in the milk increases the quality and stability of the milk foam.

Refrigerate milk

Milk is a very sensitive food. We recommend keeping milk in the refrigerator before use. Return any unused milk to the refrigerator before too long, or use the Coffee Lounge milk cooler.

Hygiene

Take care to maintain absolute cleanliness when opening milk packaging and when handling the milk hose. Dirty hands and utensils can introduce harmful bacteria into the milk. Unopened UHT milk is generally free of harmful bacteria.

Care

The care of the WMF 1000 is particularly important for perfectly prepared coffee. Therefore, run the appropriate care programs as requested on the display, and also regularly perform manual care.

Cleaning the bean hopper

Coffee contains oils and fats which become deposited on the surfaces of the hopper. In the presence of oxygen, these oils oxidise and seriously affect the taste of the coffee. Therefore, regularly rub down the bean hopper - depending on usage - using a dry, lint-free cloth.

Twelve International specialties at the touch of a button

Espresso

The little black coffee with the strong aroma. Cognoscenti prize the characteristic crème.

Two espressos

“Due espressi” The Italian way of enjoying coffee – best with a friend. Or you can indulge in “un doppio”.

Ristretto

Small, black and powerful – the concentrated version with little water, for cognoscenti.

Café crème

A balanced mixture of coffee. The special preparation technique generates the crème.

Two café crème

Two cups, when you don’t want to be alone when enjoying your café.

Mug of café crème

The large serving in a mug. This lets enjoy your coffee a bit longer

Cappuccino

Espresso with milk and a cap of milk foam. It takes its name from the brown habit of the Capuchin monks.

Two cappuccinos

The perfect way to spend time with a friend.

Milk coffee

Hot milk and espresso flow together into the cup. The mixture creates a caramel brown colour.

Latte macchiato

The speckled milk with the characteristic 3 layers: warm milk, espresso, milk foam.

Espresso macchiato

Espresso with a shot of milk foam. The smaller version of a cappuccino.

Milk

Warm milk or milk foam. Refined palates mix in a little cocoa powder.

Messages and instructions

Operating messages

Empty grounds container

empty grounds cont.

beverage sel. locked
grounds cont.missing

The coffee grounds container is full

- > Remove the coffee grounds container, empty it and rinse it with water
- > Wipe the coffee grounds container dry
- > Replace the coffee grounds container
- > Confirm with the P button

Always have the coffee machine turned on when changing the coffee grounds container, so that the electronic counter registers the fact that it was emptied.



Refill water tank

refill water tank

beverage sel. locked
refill water tank

The water tank is nearly empty

The water tank will not be completely emptied, in order to prevent air from entering the coffee system.

- > Lift the water tank slightly and remove it
- > Empty the remaining water
- > Fill the water tank with cold tap water
- > Slowly slide the water tank back into the machine



Empty drip tray and clean it

drip tray cleaning

beverage sel. locked
drip tray missing

The drip tray must be emptied and cleaned

- > Remove and empty the drip tray
- > Clean and dry the drip tray
- > Replace the drip tray



Bean hopper is empty

refill beans
confirm beverage

There are not enough coffee beans in the coffee bean hopper

Grinding is interrupted.

- > Pour coffee beans into the bean hopper
- > Press the beverage button again

The grinding process continues and the additional coffee required for the brewing cycle is ground. The selected beverage is then brewed.



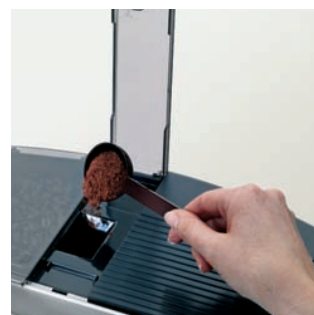
Insert coffee grounds

insert coff. grounds
select beverage

The manual insert lid is open

- > Insert coffee grounds
- > Close the lid of the manual insert
- > Select the desired beverage with the beverage button

This procedure can be cancelled with the off/c button. Ground coffee that has already been inserted is removed via the coffee grounds container.



Change filter

your selection pls
replace water filter

The water filter must be changed

- > Change filter (see "Care" chapter)



Side door open

beverage sel. locked
side door open

The right-hand side door of the coffee machine is open

- > Close the right-hand side door
- > Close lock completely



Spout downwards

lower spout into
beverage position

The All-in-One spout is in the milk system rinse position

- > Slide the All-in-One spout further down, into a beverage position



Grinding degree too fine?/Brewing unit stopped up?

grinding too fine?

brewer clogged?

Find the cause:

The dispensing stream is interrupted, the ground coffee is stopping up the brewing sieve.

For the message:

- > Clean brewer

If the message continues to appear:

- > Set the grinding degree coarser by 3 rotations

▷ Settings ▷ Set grinding degree
Page 30

▷ Messages and instructions

▷ Error messages and malfunctions
Page 56

Error messages and malfunctions

Basic procedure on display of error messages:

Switch coffee machine off and then on again after a few seconds. Repeat the process that caused the malfunction. In many cases, this eliminates the malfunction and you can continue to use your coffee machine

If this is not successful:

Search in the error list for the error message and follow the instructions.
If this is not successful, or the error displayed is not listed, please call the WMF service hotline.
Some messages lead to blocking of individual functions. You will notice this by the fact that the beverage button light goes out. The beverage buttons which are still illuminated can continue to be served.



WMF Service Hotline
▷ 24-Month Premium Service and Maintenance ▷ WMF Service Center
Page 64

Error messages on the display

Error message	Action
Insert brewer	Brewer is not inserted: > Insert brewer
Brewer limit switch	Brewer unit is not inserted correctly: > Insert brewing unit correctly
	Brewing unit stiff: > Remove brewer, open brewing chamber with multitool, apply a thin layer of the grease from the accessories kit to the red gasket
Flow error (water tank is empty)	> Check to make sure that the float in the water tank runs smoothly, than fill water tank > Bleed machine: Dispense hot water until a constant stream of water comes out



Cleaning the water tank
▷ Care ▷ Manual cleaning
Page 44

Flow error (water tank is full)	<p>Air in the system, possibly associated with loud pump noise:</p> <ul style="list-style-type: none"> > Check whether the water tank is pushed in completely > Bleed machine: Dispense hot water until a constant stream of water comes out <p>No hot water dispensing:</p> <ul style="list-style-type: none"> > Remove water filter/dirt trap from tank, try again <p>Brewing unit stopped up:</p> <ul style="list-style-type: none"> > Remove brewing unit, clean manually, insert and carry out cleaning program <p>If the error occurs sporadically:</p> <ul style="list-style-type: none"> > Set the grinding degree coarser by 3 rotations
EEPROM Error	<ul style="list-style-type: none"> > Switch machine on/off <p><i>If the error repeats, the malfunction must be corrected by the WMF Service Center.</i></p>
Motor driver error	<ul style="list-style-type: none"> > Switch machine on/off <p><i>If the error repeats, the malfunction must be corrected by the WMF Service Center.</i></p>
Grinder blocked	<p>The grinders are blocked by foreign bodies:</p> <ul style="list-style-type: none"> > Switch off the machine, unplug the power cord > Vacuum out the bean hopper > Turn grinders clockwise with the multitool in order to be able to remove foreign bodies
	<p>Grinding degree too fine:</p> <ul style="list-style-type: none"> > Set grinding degree coarser
Temperature sensor steam Temperature sensor water	<ul style="list-style-type: none"> > Switch off coffee machine, allow to cool and switch on again <p><i>If the error repeats, the malfunction must be corrected by the WMF Service Center.</i></p>
Timeout level	<p>Air in the system, possibly associated with loud pump noise:</p> <ul style="list-style-type: none"> > Check whether the water tank is pushed in completely > Take milk hose out of the milk container and press the milk foam button <p>If hot water comes out instead of steam:</p> <ul style="list-style-type: none"> > Carry out descaling <p>If steam comes out:</p> <ul style="list-style-type: none"> > Please call the hotline



Cleaning the brewing unit
▷ Care ▷ Manual cleaning
Page 46

▷ Settings ▷ Set grinding degree
Page 30



▷ 24-Month Premium Service and
Maintenance ▷ WMF Service Center
Page 64



▷ Settings ▷ Set grinding degree
Page 30

Errors with no malfunction display

Error	Action instruction
No milk foam/milk output, but milk in reservoir	> Check that milk hose is not kinked or crimped, lay milk hose again > Clean the All-in-One spout and the milk nozzle > Clean the steam nozzle
No milk foam, only warm milk	> Carry out milk system rinse If the problem continues: > Clean steam nozzle
Milk or milk foam is too cold	> Ensure that the milk nozzle is on the milk hose > Check whether the correct milk nozzle is mounted (brown for refrigerated milk)
Milk is too warm and there is too little, or milk foam has bubbles	Milk is too warm: > Refrigerate milk > Check that milk hose is not kinked or crimped, Route the milk hose again > Check whether the correct milk nozzle is mounted (transparent for unrefrigerated milk) Leakage: > Check all connections and seals of the All-in-One spout
All-in-One spout: is difficult to remove and replace	> Lightly grease the O-rings with WMF "grease for o-rings", taking care that no grease gets into the air intake opening <i>Grease for the o-rings can be found in the accessories.</i>
Water tank is difficult to remove	> Lightly smear O-rings on water spout supports with WMF gasket grease
Brewing unit is difficult to remove and replace	> Lightly the smear O-rings on the brewer with WMF sealing ring grease
Display side doors open	> Brewing unit is not inserted correctly or doors are not closed correctly - check them. The lever labelled "Press" must always be in the level position.



Clean milk system
▷ Care ▷ Manual cleaning
Page 44
Clean steam nozzle
▷ Messages and instructions
▷ Error messages and malfunctions
Page 56



Grease O-rings
▷ Messages and instructions
▷ Error messages and malfunctions
Page 60

Pump makes loud noises	<p>Water tank is not inserted correctly (air in the system).</p> <ul style="list-style-type: none"> > Push in water tank completely > Bleed machine: Dispense hot water until a constant stream of water comes out <p><i>Instruction: It is normal if the water pump runs independently from time to time during operation; it fills the system automatically.</i></p>
Coffee has no crème	<ul style="list-style-type: none"> • Unsuitable coffee mixture or coffee is not fresh • Quantity of ground coffee is set too low • Cups too cold: pre-warm • Brewing temperature too low: Increase temperature • Grinding degree too coarse: Set grinding degree finer • Carry out warm-up rinse
Brewing unit can no longer be pulled out or inserted	<p>Brewing unit is not in the basic position</p> <ul style="list-style-type: none"> > Close the right side door and switch machine on > The brewing unit can be adjusted using the multitool until the brewer can be inserted
Dirty brewing chamber	<p>Noticeably large amount and very coarse ground coffee in brewer area:</p> <ul style="list-style-type: none"> > Reduce coffee strength or set grinding degree finer <p>Sludgy, mush-like coffee grounds:</p> <p>Grinding degree is too fine, causing less grind in the brewer:</p> <ul style="list-style-type: none"> > Increase coffee strength, or set grinding degree to more coarse setting



Brewing temperature

▷ Settings

▷ Basic settings



▷ Settings ▷ Grinding degree setting

Page 30


Messages and instructions

Grease O-rings

- > Use only WMF gasket grease. The grease is specially matched to the material and safe for food preparation equipment.

O-ring for water tank tank spouts suport	<p><i>If the water tank is difficult to remove and replace.</i></p> <ul style="list-style-type: none">> Lightly smear O-rings on water spout support with WMF gasket grease	
O-rings in brewer	<p><i>If the brewer is difficult to remove and replace.</i></p> <p><i>If the O-rings are very dry.</i></p> <ul style="list-style-type: none">> Lightly the smear O-rings on the brewer with WMF gasket grease	

Clean steam nozzle

Clean the steam nozzle in the All-in-One spout	<p><i>If no milk foam is produced, even after a milk system rinse.</i></p> <ul style="list-style-type: none">> Remove the milk foamer> Remove the read seal from the steam nozzle <p><i>Descaling see page 41</i></p> <ul style="list-style-type: none">> Clean the steam nozzle carefully with one of the small cleaning brushes provided	
--	--	--

Safety

Safety instructions

At WMF, we pay utmost attention to the product features, to ensure the machine is as safe as possible. The effectiveness of the built-in safety devices is, however, only guaranteed if the following points are observed:



- Carefully read through the user manual before operating the coffee machine. Disregarding the hazard instructions can cause serious injuries and can damage the machine.
- Never leave children unsupervised with the coffee machine, since they often do not realise the hazards involved in using electrical equipment.
- When the machine is not in use, and before starting manual cleaning, disconnect it from the power source (unplug it). Let the machine cool down before starting manual cleaning. The same applies when attaching or removing components and accessories.
- Do not operate the machine if the power cord or plug is damaged, or if a malfunction has developed in the machine or if the machine has been damaged in any other way. The machine must be returned for maintenance and repair to the WMF Service Center.
- Do not allow the power cord to hang down over the edge of the table or work top.
- Do not expose the machine to the effects of weather (frost, damp). Do not use the machine outdoors.
- Maintenance and repair work may be performed only by the WMF Service Center, using original spare parts.

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Hazard instructions

Despite all safety devices, hazards remain with every machine if used incorrectly. Therefore, please observe the following instructions when using the machine so as to prevent injury and health hazards:



Risk of injury. Do not reach into the coffee bean hopper when the machine is switched on and plugged in.
The mechanical parts in the bean hopper can cause injuries.



Caution! Health hazard.

The bean hopper and the manual insert may only be filled with materials for the use intended.



Caution! Burning and scalding hazard.

The All-in-One spout for hot beverages and milk foam, and the hot water spout, can become very hot during operation.

The liquids that are dispensed and the steam from them are also very hot. Therefore do not touch the components and equipment surfaces in these areas, and do not allow hot liquids and steam to come into contact with you.



Caution! Electric shock.

Do not allow liquids to enter the inside of the machine casing except within the intended containers. Do not clean the machine using running water, steam cleaners or steam jets. Do not unscrew the machine covers and do not reach into the innards of the machine, even using tools.



Caution! Irritant. Health hazard.

Cleaning and descaling media:

- Are irritants and become very hot during execution of the programs. Avoid any contact with these liquids.
- Keep away from children and unauthorised persons.
- Do not ingest them, nor mix them with other chemicals.
- Do not eat or drink whilst using them.
- Ensure good ventilation whilst using them.
- Thoroughly wash hands and face after using them, even during breaks.
- Plastic parts of the coffee machine, with the exception of the water tank, may not come into contact with the descaling agent.
- Take care that no adjacent objects and textiles, etc. come into contact with the descaling agent.
- Use only WMF cleaning and descaling media.

Correct use

The machine is designed for a maximum of 10,000 brewing cycles during the warranty/guarantee period. After no more than 10,000 brewing cycles, we recommend servicing at the WMF Service Center. No liability for any damage arising will be accepted in cases of use for improper purposes, connection to incorrect power supply, incorrect operation, faulty repairs or failure to comply with the above conditions.

WMF assumes no liability for damage due to lack of cleaning or descaling or due to the use of other cleaning or descaling agents than those provided by WMF. All guarantee and warranty claims are then void. The WMF 1000 coffee machine must be used exclusively for preparation of coffee/espresso, milk and hot water.

Warranty/Guarantee

During the warranty period, WMF Württembergische Metallwarenfabrik Aktiengesellschaft warrants that the product will be free from defects. The warranty period will expire after two years or 10,000 brewing cycles have been performed, whichever comes first. The warranty period starts on the day the contract for sale of the product has been concluded.

If, during the warranty period, any malfunction develops in the product, WMF shall be entitled to replace the product (or the defective part thereof) free of charge. Warranty claims are limited exclusively to this liability. Any other claims are excluded from warranty. To validate the claim under warranty, appropriate proof of purchase is required. Warranty claims are restricted to the United Kingdom. To activate the warranty, please return the enclosed warranty card to WMF.

Of course, the statutory warranty rights of the buyer are not limited by this warranty declaration. Within the warranty period your statutory rights as purchaser to subsequent performance, price reduction, cooling-off period and compensation for damages under §§ 437 ff BGB remain unaffected. The warranty period is only valid if the repairs to the product are carried out by WMF. The warranty period expires if repairs are performed other than by WMF.

WMF shall bear no liability under the above warranty in respect of any defect arising from:

- All parts subject to natural wear and tear. This includes seals, etc.;
- Effects of weather, scale deposits, chemical, physical, electrochemical or electrical influences, which are not the fault of WMF;
- Non-compliance with the instructions for handling, maintenance and care of the device according to the User Manual;
- Use of any replacement parts other than WMF original replacement parts, or improper installation by the consumer or a third party, or improper or negligent handling;
- Improper modifications or repair work carried out by the consumer or a third party without authorisation from WMF;
- Unsuitable or improper use. It is considered improper use of the device if more than 10,000 brewing cycles have been carried out using the machine during the warranty period.

24 Month Premium Service Maintenance

WMF Service Center

Have a question on the operation or function of your WMF 1000 ? Call us on our WMF Service Hotline. Or send us an e-mail. The WMF Service Center is the first point of contact, along with your specialist dealer.

In Germany:

- Telephone: 0180-2963100
(6 cents per call in Germany)
- Service-WMF 1000@WMF.de

In Austria

- Telephone: 0043-664-8146270
- Email: servicecenter-WMF 1000@wmf.at

This procedure applies only within Germany and Austria.



*Service ticket
see page 66*

We will pick up your coffee machine at your place, and repair it at the WMF Service Center. The machine will be sent back to you within 5 working days. For warranty claims, this premium service is completely free of charge for two years.

Procedure

- The machine will be collected during the next working day.
- You can advise the WMF Service Center of the time and place for the machine to be collected.
- Prepare your WMF 1000 for shipping, packed in the original carton, and have it ready for pick-up. Machines that are not in the original packaging cannot be taken for service
- Important! The completed service ticket and a copy of the proof of purchase should be available.

Service/Maintenance/Repair at the WMF Service Center

This procedure applies only within Germany and Austria.

- > Coffee machine is inspected upon receipt
- > If not covered under warranty, or if the warranty period has expired, you will receive a cost estimate
- > Repair in our Service Center within 5 business days from receipt of the coffee machine and approval of the cost estimate
- > After repair, your WMF 1000 will be returned to you immediately by package carrier



*Warranty conditions
see page 61*

Name and address of the Warrantor:

In Germany:

WMF Württembergische Metallwarenfabrik
Aktiengesellschaft
Eberhardstraße
73309 Geislingen/Steige

In Austria

WMF Österreich GmbH
Etrichgasse 1
6020 Innsbruck

Warranty claims should be submitted to the above address.



Service ticket WMF 1000

Don't forget to include the completed service ticket and a copy of the proof of purchase in your package. Attention: Handling of shipping of your WMF 1000 occurs via the WMF Service Center. The package is collected from your premises.



See "Service WMF 1000 procedure using the Service Center"

Sent from:

Company/name:

Address:

Post code:

Telephone:

Fax:

E-mail:

Reason for return

Cost estimate

If no warranty is applicable. (Check where applicable)

☐ by letter

☐ by e-mail

☐ by fax

Repair approval

Repair approval up to an amount of Euro

City, Date

Signature

Transport and disposal

- Keep the original packaging for use for transport.
- Please empty the water tank, drip tray, coffee grounds container and bean hopper before transporting.
- Consult your local authority for options on disposal of the machine at the end of its working life.
- This device is subject to the directive on waste electrical and electronic equipment (WEEE/EU directive) and may not be disposed of as domestic waste.
Further information can be obtained from your local recycling depot or from our WMF Service Center.



▷ 24-Month Premium Service and Maintenance ▷ WMF Service Center
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Accessories and spare parts

Scope of supply

Designation

WMF Milk system cleaner (in the polystyrene section)

WMF 1000 document set

(in the envelope: user manual, brief instruction, warranty ticket, carbonate hardness test)

WMF Water filter cartridge with adapter and installation instructions (in the water tank), optional

WMF 1000 accessories box with:

- Milk nozzle (transparent, for unrefrigerated milk)
- Multitool
- WMF Cleaning tablets
- Cleaning brush
- Small cleaning brushes
- WMF gasket grease

Cleaning agents, cleaning solutions and descaling agents are irritants to people, textiles and plastic parts.

Strictly comply with the safety instructions on the package.



Optional accessories and spare parts

You can obtain cleaning media, i.e., WMF milk system cleaner, WMF cleaning tablets, WMF descaler and WMF water filters from your specialist dealer. For cleaning stainless steel surfaces we recommend the WMF stainless steel microfibre cleaning cloth, also available from your specialist dealer.

Your enjoyment of coffee will be perfect with the WMF Coffee Lounge set.

The WMF brand stands not only for professional coffee machines, but for everything that constitutes the entire experience of drinking, eating and cooking. Therefore we have developed the right matching accessories for your WMF 1000. In addition to the Coffee Lounge milk cooler, with active milk refrigeration you will receive everything that makes for perfect enjoyment of coffee.

Ask your specialist dealer for Coffee Lounge by WMF.

Technical Data

Power rating	2.0 - 2.2 kW
Supplied power	1/N/PE ~ 50/60 Hz; 220 - 230 V
On-site circuit protection	16 A maximum
Inspections	VDE, CE
Coffee bean hopper	320 g
Variable brewing chamber	6 to 15 g
Capacity of water tank	2.8 litres
Coffee grounds container	approx. 20 portions
Height-adjustable All-in-One spout with milk nozzle	67 to 135 mm
High-performance pump	15 bar
Independent heating systems	2
External dimensions	Width 380 mm Height 410 mm Depth 450 mm For maintenance and cleaning, there must be at least 200 mm space on the right side of the machine to remove the brewer.
Weight empty	approx. 19.0 kg
Weight of brewer	1.2 kg
Cable length	approx. 1.0 m
Continuous sound pressure level (Lpa)	< 70 dB (A)
Item number	03 0500 0002
Manufacturer	WMF Group

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